

2008 Triumphant

**Source:** Gold Hill Vineyard, Happy Valley Vineyards, Duarte Georgetown Vineyards, El Dorado County

**Harvest Date:** September and October, 2008

Brix at Harvest: 24.5 to 26

Time in Barrel: 18 months

**Type of Oak:** Neutral French & American

Alcohol: 15.5%

**Bottled:** April 2009

**Production:** 203 cases

**Winemaker's Notes:** The Cabernet Franc vines that produced 50% of this wine are now 35 years old and are near their optimal maturity. This wine benefits from the addition of 25% Merlot and Cabernet Sauvignon at 10% along with 7.5% each of Petit Verdot and Malbec.

The rich cocoa scents and low tannins complement the Bordeaux-style fruit finish. This wine is a truly Triumphant achievement for us and is unusually approachable for a wine still in its youth and will improve in the cellar while maintaining its intense layered character. We tell our tasting room customers that it takes several months of drunken and passionate arguing to get the blends right!

Growing at altitudes of 1,200 to 2,800 feet, all these vines except Merlot have a mid to late ripening cycle. After hand-harvesting and crushing, the grapes were fermented over a 14-day period in open-top containers. The must was punched down by hand four times a day to extract maximum color and varietal character. The wine was pressed in a small manually operated vertical basket press. After settling the wine was aged in neutral French and American oak barrels to let as much varietal character show through as possible. The wine was racked by gravity flow only and was bottled unfinned and unfiltered.

Our Triumphant was awarded the Best of Class of Region at the 2011 California State Fair and won a Gold Medal at the 2011 Orange County Fair. This is our 5<sup>th</sup> vintage of Triumphant and we often hear our customers tell us with no reserve that Triumphant is Crystal Basin's best wine.